



# FOOD & DRINKS Copper

## Lunch

(11.30 AM – 4.30 PM)

|   |                    |
|---|--------------------|
| <b>FLAMMKUCHEN WITH SMOKED SALMON</b><br>Smoked salmon ~ arugula ~ avocado ~ fennel ~ tomato ~ cocktail mayonnaise                  | 17                 |
| <b>VEGETARIAN FLAMMKUCHEN</b><br>Roasted vegetables ~ little gem ~ Brie de Meaux ~ chives cream                                     | 14                 |
| <b>CRISPY CHICKEN BAO BUNS (3 PIECES)</b><br>Crispy chicken ~ mango ~ sweet and sour cucumber ~ spicy yuzu mayonnaise               | 16.5               |
| <b>COPPER LUNCH EXPERIENCE (AT LEAST 2 PERSONS)</b><br>Maandelijks wisselend shared lunchplateau                                    | <b>DAILY PRICE</b> |
| <b>TUNA MELT</b><br>Tuna salad ~ Brie de Meaux ~ red onion ~ gherkin ~ focaccia ~ spicy yuzu mayonnaise                             | 15                 |
| <b>STEAK TARTARE</b><br>Brioche ~ ketchupade ~ gherkin ~ shallot ~ chives ~ piccalilli mayonnaise                                   | 16                 |
| <b>“12 UURTJE” WITH MEAT</b><br>Onion soup ~ brioche ~ veal croquettes ~ Steak Tartare ~ piccalilli mayonnaise                      | 15                 |
| <b>“12 UURTJE” WITH FISH</b><br>Lobster bisque ~ avocado ~ shrimp croquettes ~ tuna salad ~ cocktail mayonnaise                     | 18                 |
| <b>RIB EYE STEAK SANDWICH</b><br>Thinly sliced Rib Eye ~ chimichurri ~ little gem ~ crispy onion ~ herb mayonnaise                  | 17                 |
| <b>CARPACCIO CLUB SANDWICH</b><br>Thinly sliced beef ~ Parmesan cheese ~ tomato ~ pine nuts ~ arugula ~ truffle mayonnaise          | 18                 |
| <b>CHICKEN TERIYAKI</b><br>Chicken thigh ~ teriyaki ~ spring onion ~ kimchi salad ~ sweet pepper ~ wasabi mayonnaise                | 15                 |
| <b>CHICKEN CLUB SANDWICH</b><br>Smoked chicken ~ bacon ~ cucumber ~ Parmesan cheese ~ egg ~ tomato ~ herb mayonnaise ~ French fries | 18                 |

## Salads (can be ordered during the whole day)

|   |    |
|---|----|
| <b>CAESAR SALAD</b><br>Parmesan ~ tomato ~ egg ~ red onion ~ bacon ~ ciabatta ~ Caesar mayonnaise                   | 13 |
| <b>WITH CRISPY CHICKEN</b>  | +7 |
| <b>WITH GARLIC PRAWNS</b>   | +7 |
| <b>NORTH SEA SALAD</b><br>Smoked salmon ~ eel ~ lobster salad ~ prawns ~ ciabatta ~ red onion ~ cocktail mayonnaise | 19 |

\*Between 4.30 PM and 5.30 PM we serve Copper Bites only

## Pre-Starters

|  |     |
|--|-----|
| <b>BREAD &amp; DIPS</b><br>Truffle mayonnaise & salted farmer's butter   | 7.5 |
| <b>CRISPY RICE DOUBLE BEEF (4 PIECES)</b><br>Steak Tartare ~ flamed Rib Eye ~ crispy onion ~ sesame-soy mayonnaise | 14  |
| <b>GYOZA NEW STYLE (8 PIECES)</b><br>Japanese dumplings ~ sesame ~ spring onion ~ truffle vinaigrette              | 16  |
| <b>COPPER TACOS (PER PIECE)</b><br>With tuna tartare, salmon tartare or Asian steak tartare                        | 6   |

## Starters

|  |                |
|--|----------------|
| <b>POPCORN SHRIMPS</b><br>Prawns ~ tempura ~ avocado cream ~ lime ~ spicy yuzu mayonnaise                | 17             |
| <b>ASIAN SENSATION (AT LEAST 2 PERSONS)</b><br>A changing composition of several Far Eastern specialties | <b>P.P. 20</b> |
| <b>EEL FILLET À LA CRÈME</b><br>Quinoa salad ~ “Boschy” eel ~ lemon-dill vinaigrette ~ herb mayonnaise   | 20             |
| <b>TUNA TIRADITO</b><br>Tuna sashimi ~ spring onion ~ avocado ~ radish ~ coconut vinaigrette             | 19             |
| <b>STEAK TARTARE</b><br>Brioche ~ ketchupade ~ gherkin ~ shallot ~ chives ~ piccalilli mayonnaise        | 16             |
| <b>CARPACCIO</b><br>Parmesan cheese ~ pine nuts ~ pesto ~ tomato ~ arugula ~ truffle mayonnaise          | 15             |

## Sushi

|   |                     |
|---|---------------------|
| <b>DRAGON ROLL</b><br>Crispy prawn ~ tuna ~ salmon ~ avocado cream ~ spicy yuzu mayonnaise                            | 20                  |
| <b>DOUBLE TUNA ROLL</b><br>Tuna tartare ~ tuna sashimi ~ avocado ~ cucumber ~ wasabi mayonnaise                       | 21                  |
| <b>POPCORN SHRIMP ROLL (4 PIECES)</b><br>Lobster salad ~ cucumber ~ popcorn shrimps ~ tenkasu ~ spicy yuzu mayonnaise | 12                  |
| <b>VEGGIE ROLL</b><br>Tempura asparagus ~ mango ~ sesame ~ kataifi ~ avocado  | 18                  |
| <b>CHEF'S ROLL</b><br>Weekly changing signature roll from our sushi chef  | <b>WEEKLY PRICE</b> |

## Vegetarian main course

|   |    |
|---|----|
| <b>PORTOBELLO WELLINGTON</b><br>Mountain cheese ~ champignon duxelles ~ walnut crunch ~ vegan truffle gravy | 24 |
|---|----|

OUR STAFF WILL GLADLY ADVISE YOU ABOUT ANOTHER VEGETARIAN DISH.

## Side items (can not be ordered separately)

|  |     |
|--|-----|
| <b>LOADED FRIES</b> French fries with rendang ~ crispy onion | 10  |
| <b>TWISTER FRIES</b>   | 6.5 |
| <b>MIXED VEGETABLES</b>                                      | 8   |
| <b>SIDE SALAD</b>  | 7   |

\*Please always inform us about allergies and dietary requirements

## Wagyu Specials

|  |    |
|--|----|
| <b>WAGYU ROLL</b><br>Flamed Wagyu A5 ~ Asian steak tartare ~ cucumber ~ sesame-soy mayonnaise            | 25 |
| <b>WAGYU CRISPY RICE (4 PIECES)</b><br>Flamed Wagyu A5 ~ Asian steak tartare ~ miso ~ yuzu mayonnaise    | 22 |
| <b>WAGYU TATAKI</b><br>Thinly sliced Wagyu picanha ~ spring onion ~ garlic crumble ~ truffle vinaigrette | 19 |
| <b>WAGYU PICANHA</b><br>Potato & bacon pie ~ crispy oyster mushroom ~ black garlic gravy                 | 32 |

## Fish main courses

|  |    |
|--|----|
| <b>SMALL SOLE FISH (3 PIECES)</b><br>Spinach ~ fried capers ~ remoulade ~ French fries                   | 33 |
| <b>SALMON TERIYAKI</b><br>Lacquered salmon ~ teriyaki ~ miso fettuccine ~ pak choi ~ citrus beurre blanc | 25 |
| <b>WINTER COD</b><br>Lobster arancini ~ pea cream ~ glasswort ~ lobster-lemongrass gravy                 | 28 |

## Meat main courses

|   |    |
|---|----|
| <b>CHATEAUBRIAND (2 PERSONS)</b><br>Pommes dauphine ~ champignon duxelles ~ green asparagus ~ Sauce Choron                          | 75 |
| <b>COPPER STEAK</b><br>Flank steak ~ pommes pont neuf ~ coleslaw ~ beurre de Paris  | 27 |
| <b>BONELESS SPARE RIBS</b><br>Iberic rib fingers ~ green beans ~ chicory ~ spring onion ~ French fries                              | 25 |
| <b>SATÉ AYAM</b><br>Chicken thigh ~ rendang ~ Indonesian green beans ~ fried rice ~ atjar (Asian pickled vegetables) ~ peanut sauce | 23 |
| <b>SHORT RIB</b><br>Slow cooked ~ thin rice crepes ~ sweet and sour cucumber ~ kimchi ~ hoisin sauce                                | 28 |

## Desserts

|  |    |
|--|----|
| <b>FRENCH TOAST TIRAMISU</b><br>French toast made from brioche ~ coffee mascarpone ~ Tia Maria | 14 |
| <b>BLONDIE</b><br>Syrup waffle ~ caramel fudge ~ white chocolate parfait                       | 13 |
| <b>CRÈME BRULÉE</b><br>Lime leaf ~ white chocolate crumble ~ vanilla ice cream                 | 13 |
| <b>CHEESE PLATTER</b><br>A composition of domestic and foreign cheeses                         | 16 |
| <b>COPPER FRIANDISES</b><br>F&R Pastry ~ 2 pralines  | 6  |
| <b>ESPRESSO MARTINI</b><br>After dinner cocktail ~ Vodka ~ vanilla ~ espresso                  | 13 |
| <b>PORNSTAR MARTINI</b><br>Passionfruit ~ Vodka ~ Passoã                                       | 13 |

\* Please do not deviate from the ingredients listed above